



Egg, Potato, Ham, Cheese Bake

ingredients

- 1 (30-ounce) package frozen shredded hashbrowns
- 1/2 cup melted butter, 1 stick
- salt and pepper
- 1 & 1/2 cups shredded Monterey Jack cheese
- 1 & 1/2 cups shredded Cheddar cheese
- 1 & 1/2 cups black forest ham, cut into bite-size pieces
- 8 large eggs
- 1 & 1/3 cups cream
- 1 teaspoon sea salt
- 1/2 teaspoon pepper
- 1/4 teaspoon dry mustard powder
- 1/4 teaspoon onion powder

directions

- Preheat your oven to 400 degrees F.
- Spray a 9×13 inch pan with nonstick spray, or grease with butter.
- Dump the bag of frozen hashbrowns into the pan. (There is no need to thaw first.)
- Melt a stick of butter in a small bowl, and pour evenly over the potatoes. Sprinkle the potatoes with salt and pepper. Use a spoon to gently toss it all together, then spread it out so that it's even.
- Bake at 400 degrees for 25-30 minutes, until the potatoes are tender and lightly browned.
- Remove the casserole and reduce the oven temperature to 350.
- Layer 1 and 1/2 cups each Monterey Jack and Cheddar cheese over the top of the potato. Add the ham. You can either leave it layered or use a spoon to gently toss the cheese and potatoes and ham together. Either way is fine.

RECIPE CONTINUED ON NEXT PAGE

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directions continued

- In a large bowl or stand mixer, whisk together 8 eggs, 1 and 1/3 cups evaporated milk OR cream, 1 teaspoon sea salt, 1/2 teaspoon pepper, 1/4 teaspoon dry mustard, and 1/4 teaspoon onion powder. Beat well.
- Pour the egg mixture evenly over the top of the casserole, making sure everything gets wet.
- Bake at 350 degrees for about 40 minutes. It is done when bubbly. The edges should be starting to brown and the center should not wobble when you shake the pan.
- If the center of the casserole looks very wobbly but the top is starting to brown too much, cover with foil for the last few minutes of baking.

Overnight instructions:

- Follow instructions through step 5 (bake the potatoes at 400.) Remove from the oven and let cool slightly.
- Follow the instructions above for layering the cheese and ham. Cover tightly and refrigerate overnight.
- In a large bowl, whisk together 8 eggs, evaporated milk OR cream, seasoned salt, kosher salt, pepper, dry mustard, and onion powder. Beat well.
- Cover the egg mixture and refrigerate overnight.
- In the morning, preheat your oven to 350 degrees F.
- Whisk the egg mixture once more, then pour over the potatoes in the casserole dish.
- Bake at 350 for 45-55 minutes. It is done when bubbly, when the edges start to brown and the center doesn't wobble when you shake the pan.
- If the center of the casserole looks very wobbly but the top is starting to brown too much, cover with foil for the last few minutes of baking.